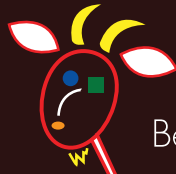


Goat Cheese Gratin



Belle Chèvre

Ingredients:

10 oz Belle Chèvre Confetti
2 t. Fresh Oregano – Chopped
2 dz. Nicoise Olives – pitted & halved

2 t. Fresh Rosemary – Chopped
2 cups Spicy Arrabeticca Sauce

Preparation:

Preheat broiler. Scatter Goat Cheese on bottom of gratin dish. Sprinkle with ½ of the herbs. Top with tomato sauce. Sprinkle remaining herbs and the olives over top. Broil until cheese is melted and fragrant and tomato sauce is sizzling. Serve with toasted baguettes.